



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Joe'Mar Hooper, MPA  
Health Operations Administrator

[www.milwaukee.gov/health](http://www.milwaukee.gov/health)

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

## Routine Food

76th Milwaukee J&J, Inc.  
J&J Fish & Chicken  
6610 N 76th St  
Milwaukee, WI

**1/27/2015**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:**  
**\$107.00**

### CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Improper Hold		
3-501.16	A tub of cooked chicken was on the back prep table at 101 and one on the cookline table at 93F. Food was put in the refrigerator. Spaghetti in the front display cooler was 50F and unlabelled. Spaghetti was disposed of. Repair cooler or move hazardous foods to another location. Potentially hazardous food must be held cold at 41 degrees or below. Repeat	1/27/2015
3-501.17	In the walk in cooler there were 3 undated tubs of chicken and 1 large tub of cole slaw. In the display cooler there was undated vanilla pudding and spaghetti. See labeling order for these 2 items also. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. Repeat	1/27/2015
Other CDC Factors		
7-202.12	There was no sanitizer in the sanitizer compartment of the 4 compartment sink or in the sanitizer buckets. Chlorine/bleach needs to be changed out throughout the day, it gets used up or evaporates. All toxic materials must be used following the manufacturers directions.	1/27/2015

CDC Risk Violation(s): 3

### Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-602.11	Spaghetti and vanilla pudding comes from a supplier and comes unlabelled and undated. Discontinue buying these products from your supplier unless they label and date them. Properly label food.	2/10/2015



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5-202.11

At the warewashing sinks the left faucet is ruptured and water sprays out the sides. Replace faucet.  
Repair the leak on the right side faucet also.  
Properly repair plumbing.

2/10/2015

Good Practice Violation(s): 2

Total Violations: 5

**Notes:**

FDL ok  
CFM ok

A car drove thru the front window on New Years Eve. Awaiting insurance to repair. klg

The hood is scheduled for cleaning this friday. Have the burnt out bulb replaced.

Replace/repair the light bulb in the walk in cooler.

On 1/27/2015, I served these orders upon 76th Milwaukee J&J, Inc. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature